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DUMBO HEADACHES

Bridge fix to last decade

By Deborah Kolben
The Brooklyn Papers

To those DUMBO residents who thought an end to construction on the Manhattan Bridge was near — guess again.

"While the bridge will reopen all four subway tracks late next month for the first time in almost 20 years, the bridge rehabilitation project will extend far into the future," a DOT spokesman told The Brooklyn Papers this week.

So while the city celebrates the long awaited return of the N and R subways over the bridge, DUMBO residents will still have to live with the rumbling DOT trucks, the blocked Water Street passageway — a picturesque archway that once connected two neighborhoods of DUMBO and Vinegar Hill — and the unsightly aluminum fences below the iconic 95-year-old span.

But as the commercial district becomes increasingly residential, with an active civic group, residents are itching to see the fences come down and have the space beneath the bridge returned.

"The Manhattan Bridge is a gorgeous structure and when you have it chain-linked and barbed-wire and a bunch of old truck and garbage sitting around, it's a blight on the neighborhood," says Michael J. Webster, president of the DUMBO Neighborhood Association (DNA).

"If you have ever seen [the 1984 Vergara garment "Time in America"] you realize what a beautiful soaring space that is and what an asset it would be to the neighborhood to have that reopened for our use," said Webster.

In the film, starring Robert De Niro and James Woods, viewers can catch a glimpse of

See BRIDGE on page 5

D'town Plan hearing Thurs

By Deborah Kolben
The Brooklyn Papers

The city's \$100 million rezoning plan to convert Downtown Brooklyn into a major commercial hub with soaring skyscrapers is plowing full steam ahead through the city legislature.

As Community Board 2 gears up to make its recommendation — the first hurdle in the process — the community at large will have an opportunity to weigh in at a public hearing on Thursday, Jan. 15, at 7 p.m., at the Technical High School, on Fort Greene Place at Dekalb Avenue.

While the sweeping plan would bring 18,500 jobs to Brooklyn, according to the Economic Development Corporation, some detractors worry that planners are not sufficiently accounting for the drastic im-

pact on streets, mass transit and the environment.

The Downtown Brooklyn Coalition, a group of about 20 civic organizations that banded together after learning about the plan in February, is concerned that traffic and transportation are not being adequately addressed.

"As Community Board 2 gears up to make its recommendation — the first hurdle in the process — the community at large will have an opportunity to weigh in at a public hearing on Thursday, Jan. 15, at 7 p.m., at the Technical High School, on Fort Greene Place at Dekalb Avenue."

The coalition also includes the Brooklyn Heights Association, the Atlantic Avenue Entertainment Association, the Fort Greene Association, the DUMBO Neighborhood Association

See DTOWN on page 5

BRUCE ALMIGHTY

Condemned land owners steam as Ratner pal's spared wrecking ball

By Deborah Kolben
The Brooklyn Papers

While developer Bruce Ratner is busy trying to purchase a private baseball team for the New Jersey Nets in the heart of Brooklyn, some developers are crying foul.

That's because if all goes as planned, the colossal, \$2.5 billion Atlantic Yards project at the corner of Atlantic and Flatbush Avenues in the heart of Prospect Heights, would displace their buildings while allowing an exception for one particular high-powered developer — Shaya Boymelgreen.

In order to construct the sweeping Frank Gehry-designed project, including four soaring office towers and 13 residential and commercial buildings, Ratner, widely known for his MetLife office complex in downtown Brooklyn, would have to get acres of privately owned land seized by the state under the statute of eminent domain — a power of the government to take private property for the public good.

Included in that land is a 20,000-square-foot lot at Carlton Avenue between Pacific and Dean streets owned by Henry Weinstein, a major property owner in the area for the past 20 years.

"It's been there all these years I don't know why the city has the right to give it to somebody else," said Weinstein.

"It's a slap in the face to all of the people who discussed the issue and fought for it," he said. "Our properties should be taken by eminent domain to benefit this guy who doesn't pay any real estate taxes!"

But Boymelgreen, principal of All Brooklyn, who has held up negotiations on the Nets plan, stands to benefit from the deal.

The plans for the Ratner complex conspicuously exclude adjacent property surrounding Boymelgreen's recently converted Newswalk luxury development at 700 Pacific St. in an old Daily News printing plant that is also home to the Boymelgreen company's offices.

"It's a phenomenal attraction that will be a boost to Brook-



The Newswalk condominium (above) at 170 Pacific St. would not be taken via eminent domain to make way for Bruce Ratner's planned Atlantic Yards project while others would.

In addition to building stars, Boymelgreen might also be building his real estate empire.

"We're not just getting a stadium, we're building local stars," he added.

See BRUCE on page 6

Arch of light

New Year's fireworks light up the sky behind the arch at Grand Army Plaza to ring in 2004. The fireworks, sponsored by the Prospect Park Alliance, have become a Brooklyn tradition.

The Brooklyn Papers / Craig Morris

School boards closed for good

By Jotham Sederstrom
The Brooklyn Papers

Parents and teachers in southern and western Brooklyn could get the short end of the stick when the city begins dismantling its community school boards this year, say members within districts 20 and 21, two governing boards long prided for their effectiveness.

The U.S. Department of Justice granted approval last week to the city's plan to replace its 32 school boards, long criticized as ineffective and corrupt. Mayor Michael Bloomberg's proposal is to close them all.

They'll be replaced with 12-member Education Councils, also called parent councils, comprised of nine parents, two community members and a high school senior without voting privileges. In an attempt to minimize gripes, the city says parents will communicate with the schools chancellor's office, the parents will be selected by the PTA in each district, entities that at some schools non-existent.

Camille Santa Maria, president of Community School Board 21, said that will force many of the current members out. Indeed, he's hoping to be considered for a community member slot to the new council. In District 20, meanwhile, only two school board members would qualify for parent slots in the new council.

"If [parents] aren't interested enough to be in the PTA, what makes you think they're going to bother with parent councils?" he asked. "The way the regime is working right now, it's not working."

Santa Maria said that members of School Board 21 would be meeting to discuss the issues at 7 p.m. on Wednesday, Jan. 14, at the old school board office at 521 West Ave.

Other high-ranking school board members, including Brooklyn Board of Education Commissioner Barbara Benseny, said they were awaiting word from the Department of Education that kept them in the dark as to how the new process will work. The city has 90 days to go.

See BOARDS on page 10



Hats off!

This baby boy, yet to be named, was born to Rochel Bensey at Maimonides Medical Center in Borough Park at 12:33 am on Jan. 1, 2004. For more New Year's babies, turn to page 7.

Jim Botton cries 'Foul' over arena

By Deborah Kolben
The Brooklyn Papers

Jim Botton is no rookie when it comes to telling it like it is.

And now the former Yankee pitcher and all-star, who rocked the baseball world in 1970 with his no-hitter, is back. From an exposé of the frat-party side of the nation's favorite pastime, has taken up a new cause — fighting the plan to build a professional basketball arena in Downtown Brooklyn.

He's been to Brooklyn this week to talk about it.

Just last year, Botton published his second book, "Foul Ball," a 354-page diary of his battle to save Wahoona Park, one of the older baseball stadiums in Brooklyn, near his home in Pittsfield, Mass.

When Pittsfield leaders tried to tear down the 4,000-seat minor league stadium and build a \$18 million park just miles away, Botton and a group of supporters got involved.

Botton is now throwing his support behind Brooklynites opposing the plan to build a 20,000-seat professional basketball arena at the intersection of Atlantic and Flatbush avenues.

Developer Bruce Ratner, with the backing of Mayor Michael Bloomberg and Brooklyn Borough President Marty Markowitz,

wants to take over the public money up front, millions of dollars of tax revenue generated from the arena — everything from Coca-Cola sales to the income tax on the player's multimillion dollar salaries — would be funneled back into the project.

Boton, 64, who calls the Downtown arena plan "corporate welfare," retired from baseball in 1970 and went on to become a television sportscaster at WABC and See BOUTON on page 10

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The Brooklyn Papers

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Lieberman, others have petitions problems in NY

By Marc Humbert

Associated Press

Sen. Joseph Lieberman has failed to qualify delegate slates for New York's Democratic presidential primary in more than a third of the state's congressional districts, an examination of records showed Thursday.

Others, including former Gen. Wesley Clark, Sen. John Kerry, Rep. Richard Gephardt and Al Sharpton, filed petitions for delegate slates that appear to contain

an insufficient number of signatures from Democratic voters to qualify those slates for the March 2 primary ballot, according to records by the Associated Press.

The Working Families Party and the Indiana Independence will hold a candidate forum on Sunday, Jan. 11, at 3 p.m. at Camp Friendship, 339 Eighth St. at Fifth Avenue. Local elected officials will represent the Democratic presidential hopefuls.

When filing petitions, the campaigns must certify that the documents contain the required number of signatures.

In New York, because there are separate petitions for candidates and for delegates, it's sometimes necessary to file them as well, the bottom-line effect of which is that qualifying delegate slates is minimal. Filing the slates is, however, a demonstration of a campaign's organizational strength and financial resources, potentially important factors in the primaries.

Former Illinois Sen. Carol Moseley Braun is the only candidate who chose not to file petitions to get on the statewide primary ballot in New York. To qualify for the ballot, a candidate must file petitions containing the signatures of at least 5,000 registered voters in congressional districts, according to campaign aides.

Among the candidates, only former Vermont Gov. Howard Dean and Sen. John Edwards of North Carolina appear to have qualified delegate slates in each of New York's 29 congressional districts.

Kerry's campaign failed to file petitions for delegate slates in eight congressional districts and the delegate slate petition in each failed to file in at least one congressional district.

of signatures.

State Board of Elections spokesman Lee Daghlian said Thursday that given the AP's review, he and his staff might consider eliminating some delegate slate petitions.

Among the other candidates, Sharpton failed to file delegate slate petitions in at least 13 congressional districts; Gephardt failed to file in at least three districts; and Clark, Dean, Edwards and Clark each failed to file in at least one congressional district.

—with Karen Matthews

Gunpoint mug in park

By Deborah Kolben
The Brooklyn Papers

A man was held up at gunpoint in a Prospect Park gazebo near Ocean and Parkside avenues just after 9 p.m. on Jan. 3. "Give us what you got," the pair of thugs demanded.



78 Pct. Blotter

When the victim, 28, told the attackers he didn't have anything they responded by pistol whipping him about the head with a black handgun before grabbing his wallet, containing \$20, and running out of the park.

Mommy dearest

While revelers were still partying in New Year with champagne toasts, a pugnacious Prospect Slope couple found mayhem to celebrate.

Police arrested a 20-year-old woman and charged her with stabbing her boyfriend.

Police say the woman pushed her boyfriend into a chair and used a kitchen knife to stab him, allegedly with the help of his mother, at their home on Fifth Avenue near Bergen Street.

Both the mother and boyfriend were also arrested, police said.

While he slept

A fearless burglar with an eye for luxury goods broke into an apartment in Prospect Park West and Garfield Place sometime in the early morning hours on Jan. 2.

The bandit slipped in through an unbroken living room window and made his way into the bedroom where the 25-year-old victim was sleeping.

Once inside, the bandit reportedly removed a jewelry box and pocketed an Armani watch

valued at \$300, a gold bracelet valued at \$400, a gold ring and chain, and \$40 in cash.

And just in the case the thief had trouble getting his car out of the garage to store it, the burglar, who also nabbed a \$150 money clip,

Makes it easy

A Park Slope woman might make it her new year's resolution to never leave her car unattended.

Just after 2 a.m. on Dec. 30, a 22-year-old woman parked her car at Degraw Street and Fifth Avenue and left the keys in the ignition.

Minutes later, three men burst into the black 1995 Honda Civic and fled east on Bergen Street.

New Year surprise

When a man returned to his home on Berkley Place between Sixth and Seventh avenues just after 1 a.m. on New Year's Eve, he found his front door slightlyajar.

As he yelled out to alert his wife, two men came running from across the street and kept running along Sixth Avenue.

Along with the burglars went two bracelets reportedly worth a combined \$2,300 and a pair of wedding bands, police said.

After-dinner mug

A woman heading home from an after-dinner at a restaurant on Fifth Avenue was mugged just around the corner on 14th Street at 11:45 p.m. on Dec. 28.

The victim, 22, said a man followed her down the block and then stopped her.

"Give me your [expletive] money," demanded the 6-foot-tall attacker, who was sporting a black knit cap.

The victim was handed over \$180.

St. Marks burglar

A burglar broke into an apartment at St. Marks Place and Fifth Avenue sometime between noon and 2:30 p.m. on Dec. 29.

After forcing open the front door, the bandit removed a DVD player, cordless phone, digital camera, Palm Pilot, gold chain, gold earrings, a college ID and a suitcase, police said.

Greedy burglar

A middle-aged burglar struck an apartment on Second and Flatbush avenues sometime between 9 a.m. and 7:15 p.m. on Dec. 29.

The bandit busted in the front door and made off with a DVD player and a few Guess shirts.

The bandit fled after trying to unsuccessfully break into another apartment in the same building, police said.

tions to get on the statewide primary ballot in New York. To qualify for the ballot, a candidate must file petitions containing the signatures of at least 5,000 registered voters in congressional districts, according to campaign aides.

The Committee to File Delegate State Petitions in only three of the state's congressional districts north of New York City, according to state Board of Election records.

Kerry's campaign failed to file petitions for delegate slates in eight congressional districts and the delegate slate petition in each failed to file in at least one congressional district.

of signatures.

State Board of Elections spokesman Lee Daghlian said Thursday that given the AP's review, he and his staff might consider eliminating some delegate slate petitions.

Among the other candidates, Sharpton failed to file delegate slate petitions in at least 13 congressional districts; Gephardt failed to file in at least three districts; and Clark, Dean, Edwards and Clark each failed to file in at least one congressional district.

—with Karen Matthews

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City OKs major Red Hook condominium conversion



Artist rendering from 2002 of condos planned for 160 Imlay St. in Red Hook. The three-story penthouse addition has since been removed from the design.

By Deborah Kolben
The Brooklyn Papers

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Service at 6:30 pm; Dinner at 7:30 pm



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• Shabbat Shacharit: 9am

• Beirachot: 10:15am

• Youth Services: 11:15am

• Tot Shabbat: 11:15am

• Shabbat Mincha-Maariv at candle lighting time

Mikvah

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The Brooklyn Papers / Gary Lang

BRIDGE...

Continued from page 1
how the archway once looked.

"It's time to give us back our open space," said Webster, who said the community has lived with the construction and "severe ugliness" for the past 20 years.

Those feelings were echoed by Isaac Esterman, a project manager for DUMBO developer David Walentas' Two Trees Management.

"We would like to see more efficient use of the space," said Esterman.

"We understand we put these communities through a lot in terms of having to endure our work and we profusely apologize, but by the same token the end result is these

bridges will last for generations," said DOT spokesman Tom Cooley.

The good news, Cocola said, is that the fences will come down when the work is eventually completed.

"They can have the street," Cocola said, referring to the end of the bridge rehabilitation project some years down the road. He could not specify when the project would be completed.

"So far, the \$80 million in repairs have cost 147 days so far, which connects Canal Street in Manhattan to Flatbush Avenue Extension in Brooklyn, has included subway framing, new walkways and bikeways, and seismic retrofitting to protect the bridge in case of earthquakes.

D'TOWN...

Continued from page 1

and the MetroTech Business Improvement District.

In addition to developing up to 6.7 million square feet of office space, the plan chose to lose 8 million square feet lost in the Twin Towers — the plan also allows for 1,000 units of housing and 2,500 parking places.

To make way for the multi-billion dollar development, the plan will require the city to seize seven acres of land including 130 residential units, a college, and 50 to 60 stores.

Downtown Brooklyn currently has 11 million square feet of office space with just a 2 percent vacancy rate.

Responding to the loss of 21,000 city jobs to New Jersey in the 1990s, the mayor pledged to fund the \$100 million improvement in infrastructure over the next 10 years.

Written comments can also be sent to Community Board 2 at 350 Jay St., eighth floor, Brooklyn, NY 11201.

The City Planning Commission will vote at a special meeting on Jan. 28. The board's recommendations must be submitted to City Planning by Feb. 9.

Written comments can also be sent to Community Board 2 at 350 Jay St., eighth floor, Brooklyn, NY 11201.

January 10, 2004

BROOKLYN Nightlife

BAMcafe

30 Grand St., at Ashland Place in Fort Greene, (718) 636-4100; www.bam.org

Jan. 10: "Danny Simsong Presents" an evening featuring award-winning local artists, \$9 with \$10 food/drink minimum. Jan. 16: Acid Fort, 9 pm, FREE with \$10 food/drink minimum.

Barbs

276 Ninth St., at Sixth Avenue in Park Slope, (718) 965-9177; www.barsbrooklyn.com

Jan. 10: Judith Berkson's Gertrude with Berkson (voice, piano); Jackie Garchik and the New York City Big Band; Gerald Cleaver (drums), 7 pm, FREE; One Ring Zero, 9 pm, FREE; Jan. 11: "The Jazz Series," featuring Andrew Rathbun, 8:30 pm, FREE; Jan. 14: Shabazz Palaces (drums), 7 pm, FREE; and Eruki featuring Michael Attias (saxophone) and the band, 9 pm, FREE; Tatsuki (drums), 9 pm, \$8; Jan. 16: Matt Munisteri, 9 pm, FREE; Jan. 16: The Four Freshmen, 9 pm, FREE.

Bennett's Bar

7102 Fort Hamilton Highway, at 71st Street in Bay Ridge, (718) 745-9001; www.bennettsbar.com

Sundays: Skeleton Crew and DJ, 7 pm, FREE; Mondays: Shabazz Palaces, 7 pm, FREE.

Boudoir Bar

425 Grand Street, at 223 Smith St., at Sackett Street in Carroll Gardens, (718) 624-8878; www.eastender.com

Saturdays: Brooklyn Brevo-Ha, 9:30 pm, \$5 plus two-drink minimum; FREE; Mondays: "The Show Must Go On," 9 pm, FREE; Tuesdays: "Dinner and a Movie," 9 pm, FREE; Open mic, 8 pm, FREE.

Cafe 111

111 Court St. at State Street in Downtown Brooklyn, (718) 858-2806; cafe111online.com

Jan. 10: "The Show Must Go On," 9 pm, FREE with one-drink minimum; Jan. 9: Francis Elizé, Zero Gravity, Rhythmic Republic, 8 pm, FREE; Jan. 10: Ann Klein, Saity, 11 pm, FREE; Jan. 11: "The Show Must Go On," 9 pm, FREE; Curtis Elizé, 8 pm, FREE; Jan. 12: Monday Night House Band w/ Miles Roston & Friends, w/ special guest Paul Shaffer, 10 pm, FREE; Jan. 13: "The Show Must Go On," 9 pm, FREE; Jan. 14: Jonathan Maron/Geri Graci and Friends, 9 pm, FREE; Jan. 15: "The Show Must Go On," 9 pm, FREE; Poetic Voices w/ Mahogany Brown, Gina Breidow, Karen Johnson Roc, and more, 9 pm, FREE; Jan. 16: Scott Raynor, Rockin' Rooster, Shiner Massive Sound System, Squid, 8 pm, FREE.

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Frank's Lounge

640 Fulton St., at South Elliott Place in Fort Greene, (718) 625-9339; www.frankslounge.com

Saturdays: "Sinfal Saturdays" w/ DJ Tyrone and Infinito, 9 pm, FREE; Tuesdays: "Tuesday Night Fever," 9 pm, FREE; Monday Night Football, FREE; Tuesdays: "Tuesday Night Live," featuring live sports, 9 pm, FREE; Wednesdays: "Wednesday Night Fever," 9 pm, FREE; Thursdays: "Youngblood," 9 pm, FREE; Fridays: "Fun" w/ DJ's Tyrone and Terry, 9 pm, \$5.

Freddy's Bar & Backroom

200 Grand Central Ave., in Prospect Heights, (718) 622-7035; www.freddysbackroom.com

Jan. 9: Beaucaup Blue, 9:30 pm, FREE; Jan. 10: Bill Carney & the Juggernauts, 9 pm, FREE; Jan. 11: "The Show Must Go On," 9 pm, FREE; Jan. 12: "The Show Must Go On," 9 pm, FREE; Jan. 13: Jeff Winters, 9:30 pm, FREE; Jan. 14: "The Show Must Go On," 9 pm, FREE; Jan. 15: Nomadic Wax presents African Hip-Hop w/ Tori Blackman, 9 pm, \$10; Jan. 16: RAHA live blacknacra, 9 pm, \$10.

Galapagos

201 Ninth St., at Wythe Avenue in Williamsburg, (718) 782-5188; www.galapagospastries.com

Jan. 10: "Late Night with David Letterman," 9 pm, FREE; Tuesdays: "Late Night with David Letterman," 9 pm, FREE; Wednesdays: "Late Night with David Letterman," 9 pm, FREE; Thursdays: Game night (from Scrabble to Simpsons Trivia), 8 pm, \$10.

Grand Central Bar

100 Grand Central Ave., in Williamsburg, (718) 387-5515; www.grandcentralbar.com

Mondays: Open mic, 9 pm, FREE; Tuesdays: "Umbrella Tongue" spoken word open mic, 9 pm, FREE; Wednesdays: "Wednesday Night Fever," 9 pm, FREE;

Thursdays: Game night (from Scrabble to Simpsons Trivia), 8 pm, \$10.

Halcon

250 Grand St., at 10th Street in Boerum Hill, (718) 250-9290; www.halconny.com

Saturdays: "Schematics" w/ Pete Bleek (Bluted Circles), 9 pm, FREE; Tuesdays: "Halcon's Kitchen," Dub, Gabriel, DJ Kiva, Kascha Kuk, 8 pm, \$8; Jan. 12: XXns, Bam Bam, Tulip Sweet, 7:30 pm, \$6, and Mondo Bam Bam, Tulip Sweet, 9 pm, \$6; Jan. 13: "The Show Must Go On," 9 pm, FREE; Jan. 14: "The Show Must Go On," 9 pm, FREE; Jan. 15: "The Show Must Go On," 9 pm, FREE; Jan. 16: "The Show Must Go On," 9 pm, FREE; Jan. 17: "The Show Must Go On," 9 pm, FREE; Jan. 18: "Rock Weekly" w/ Steven Shots and More, 8 pm, \$6; Jan. 19: "The Show Must Go On," 9 pm, FREE; Jan. 20: "The Show Must Go On," 9 pm, FREE; Jan. 21: "The Show Must Go On," 9 pm, FREE; Jan. 22: "The Show Must Go On," 9 pm, FREE; Jan. 23: "The Show Must Go On," 9 pm, FREE; Jan. 24: "The Show Must Go On," 9 pm, FREE; Jan. 25: "The Show Must Go On," 9 pm, FREE; Jan. 26: "The Show Must Go On," 9 pm, FREE; Jan. 27: "The Show Must Go On," 9 pm, FREE; Jan. 28: "The Show Must Go On," 9 pm, FREE; Jan. 29: "The Show Must Go On," 9 pm, FREE; 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Fax: (718) 834-1713

Email: ads@BrooklynPapers.com

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CHARGE IT!



- Your ad will appear in all editions of The Brooklyn Papers published during the week in which the ad runs.
- Once ordered, a Classified Ad may NOT be cancelled before its first insertion.
- Ads ordered and paid for by deadline are generally included in the next edition. Delays in insertion may be held for space availability based on production and space considerations. The Brooklyn Papers shall be under no liability for its failure for any cause to insert an advertisement.

• Contract rates for The Brooklyn Classifieds are "rate holders" — no skipped issue permitted.

• Special "package price" and other discounted multiple insertion rates require payment for the total number of weeks ordered, may not be cancelled and may not be short rated to achieve a lower rate on renewal.

In the event of an error in a published ad, please contact The Brooklyn Papers by the first deadline following publication.

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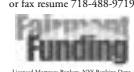
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Established Mortgage Co.
Will train self motivated,
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Downtown Brooklyn Office,
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Call today, your future awaits!

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W27-42

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Supervise Brooklyn Papers delivery people, verify deliveries, handle customer inquiries, maintain news boxes and fill in for absent drivers when necessary. We work self-motivated, highly driven individuals. Downtown Brooklyn Office, work throughout city. Call today, your future awaits!

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W25-205

Help Wanted

Seeking 39 people locally who want to earn money while losing weight, showing others how important DVD/CD available upon request Call Lillian (718) 621-6818

W22-19

Secretary/ Admin Supp.

Leading Bay Ridge elder law firm is looking for a self-directed team player with the following skills/qualifications:

- Proficient in Microsoft Word;
- Knowledge of Microsoft Excel, Outlook
- Excellent communication, writing and organizational skills
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For more information involves heavy phone, receptionist and administrative support for attorneys and paralegal staff.

Qualified candidates will be contacted directly. Please send resume with letter of interest to:
Freedman and Fine, LLP, 9204 Fourth Avenue, Brooklyn, NY 11209, ATT: RGF/S or fax to (718) 238-3091.

W51

AUTOMOTIVE

Autos for Sale

1997 Jeep Cherokee Sport. 81,000 miles. Runs like new. \$5,000. (917) 969-9600. W27-02

1996 Ford Escort Crossover. 53,000 miles. 2 door hatchback condition. \$3,000. (917) 327-4135. W62

1997 Honda Accord. 80k miles. Asking \$5,000. Leather seats automatic, runs like new. (917) 399-4235. W63

W62

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W27-08

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Are you looking for someone to prepare meals for you and your family daily?

I'll cook while you relax. Cooking for you and your family daily or weekly or years. All inclusive, chef trained, 20 years exp. Reasonable. Please call Ann.

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W27-03

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"Let us maintain your hallway"

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Bonded

W47-05

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Child Care Available

Sunflower Family Group Childcare
Ages 2 mos. - 4 yrs. 8am-6pm.
Organic meals included. Backyard,
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Park Slope Hill, Windsor Terrace and Boreum Hill. Call: (718) 488-0562

W27-08

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"WE FIX CONTRACTORS"

An historic New Utrecht church needs mega bucks

By Jotham Sederstrom
The Brooklyn Papers

Despite a crusade that began seven years ago, activists fighting to rehabilitate one of Brooklyn's oldest churches say that

much of the pricey restoration work needed to save the Bensonhurst structure is beyond their means.

And unless they can raise an estimated \$1.8 million, preservationists fear that the 175-year-old New Utrecht Re-

formed Church could face the same fate as its one-time neighbor, the Van Pelt Manor, a 200-year-old Dutch home that was razed more than 50 years ago.

"I'm not worried about it falling," said Susan Haney, vice president of the church committee that organized the fund-raising campaign. "I just worried about raising the money. I just want this to be a functioning church again."

The extent of the damage to the church on 18th Avenue at 84th Street was first known in 1997, when parishioners began raising money to fix the bell tower, which over the years had been eroded by rain, wind and pigeons that swoop through from the top. The bell has since stopped to mark the death of every American president from George Washington to Richard Nixon, said Robert Buonvino, president of the Friends of Historic New Utrecht, which has raised \$17,000 for church restoration projects.

Buonvino's group was founded in 1995 to push for landmark status for the church's parish house and cemetery, which was granted in 1997.

Though more than \$270,000 was raised for bell restoration, the list of repairs soon mushroomed to include work on the roof, walls and ceiling, which were all warped and cracked over the years. In November, the sanctuary was closed for the first time in 135 years so that scaffolding could be placed along the walls to hold the original plaster in place and keep it from caving in during winter.

"We just shook our heads and wondered if this thing would ever open again," Buonvino said, describing his thoughts at the first time he looked at the half-timbered-shingled sanctuary three months ago. "My worst fear is that it won't."

Kenneth Barrickle, the architect leading the renovation, said he expects the sanctuary to be closed through most of the year while wooden trusses are reinforced with steel beams. Mass, meanwhile, is being held at the parish across the street, as are meetings for Alcoholics Anonymous and a Boy Scouts troop.

"Fortunately, we discovered the condition before it got worse and worse," said Barrickle, adding that the church's preservation. "Even now, it's in active movement, but we caught it in a timely way before anything worse happened."

The congregation was formed in 1677, but until the church was built, congregants met at nearby farmhouses or traveled to Brooklyn's only church.

Under the new initiative,

status along with the New Utrecht Reformed Church building in 1967.

Last year, Councilman Vincent Gentile secured \$50,000 from the city's capital budget, which will be matched by the church to help the project.

"They have to get their act together," said the assemblyman, explaining that the church had already spent at least \$1.2 million to show that the project was nearly fully funded. "They have to come up with a way to complete the project. If they can come up with \$1.5 million, I'll help them get the rest."

State Sen. Marty Golden, meanwhile, sent a letter to state Parks Commissioner Bernadette Castro, asking for funding. "We're fighting to find dollars to keep it here in the community," said Golden, who requested that \$100,000 be earmarked through the state Senate for repairs to the church. "I'd hate to see it destroyed."

Abbate has also requested \$100,000 in funding in the Assembly.

The electronics store P.C. Richards & Son donated \$10,000 last year.

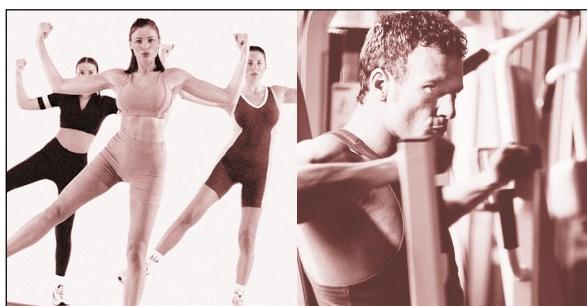
Buonvino said he sent letters requesting aid to both New York City Mayor Hillary Clinton and Charles Schumer, in the spring, but has not heard back from them. He said he spoke to both are congressmen, Vito Fossella and Jerrold Nadler, but no federal money has yet been allocated.

Despite that help, Buonvino said that fundraising efforts have been frustrating at best.

"The church itself has provided service for the community for 350 years," said Buonvino. "Now that they're looking for help, everyone keeps saying how important it is, but nobody's doing anything. That's what's gotten me a little bit annoyed."

"Let's just hope we get Golden, [State Sen.] Leonard Lachman and Abbate to come to our aide, to help us, we're going to lose another piece of history."

The Rev. Terry Troia in front of the New Utrecht Reformed Church in 2000.



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Others worry that the councils will leave minority parents in the lurch. Critics contend that schools without parent associations, often those with a heavy minority population, would suffer from the changes.

"My feeling was that with these new councils they did not represent the minority as well," said Scissura. "The Department of Education has to make sure that this information [about application procedures] goes out to everyone. You don't want 11 or 12 white people on the board."

Park Slope Councilman Bill DeBlasio, a former School Board 15 member, said he expects the replacement entities, these new education councils, will provide parents with an effective mechanism to make their voices heard. But it is still not clear how much input they will have.

District 15, now Region 8, includes Cobble Hill, Carroll Gardens, Red Hook, Park Slope and Sunset Park.

BOUTON...

Continued from page 1

RCBS in New York City. He made a brief return to the sport with a kickball team in the late '70s, helped create Big League Chew — shredded bubble gum in a pouch that serves as an alternative to chewing tobacco — and now tours the country as a motivational speaker.

When the Massachusetts resident returns to the Big Apple next week he hopes to generate attention to the cause and show the similarities between the field and baseball.

"In many respects it's the same," Bouton said from his home in Egmont, Mass., just after making several television appearances to talk about the recent gambling confessions of Pete Rose.

"Wealthy business men are looking to have taxpayers fund their building of these arenas. If these stadiums were good investments business would fund them. But taxpayers build these stadiums because owners don't have to pay," he said.

Last month, Bruce Ratner — principal owner of Forest City Ratner, which most recently developed a planned new headquarters building for the New York Times in Manhattan — unveiled the plans to build a sweeping Frank Gehry-designed arena complex including 17 office and residential towers at the intersection of Atlantic and Flatbush avenues at the crossroads of five neighborhoods.

Ratner is currently in the midst of a heated bidding war to purchase the New Jersey Nets and bring them to the Brooklyn area, which would only get built if he gets the team.

While Ratner originally announced that only a hundred people would have their homes taken by eminent domain, a power of the government to seize property for public use, opponents put the number closer to 1,000.

Among their ranks are famed sculptor Louise Bourgeois, a violinmaker, three luxury condominium buildings, two homeless shelters, a beloved prohibition-era bar, and a feeble elderly couple who say they would not be able to survive the move.

"This is going on in every community in the country," Bouton said.

Bouton will be speaking at the Hanson Place Methodist Church, at the corner of Hanson Place and St. Felix Street, at 7 pm on Tuesday, Jan. 13. On Wednesday, Jan. 14, Bouton will lead a walking tour of the condemned blocks along Pacific Street at 11 am and will be signing copies of "Foul Ball" at the Community Bookstore at 143 Seventh Ave. from noon until 2 pm.

BROOKLYN Bites

Neighborhood Dining Guide

This week:
ATLANTIC AVENUE

Bacchus

409 Atlantic Ave. at Bond Street, (718) 852-1572. (AmEx) Entrées: \$8-\$18. Despite its name, Bacchus may not be Bacchus, but that doesn't dampen the bouncy atmosphere inside this cozy French wine bar and bistro in Boerum Hill. Co-owners Carol Alt and David Brueghen run their eatery as "Mousetache," a French bistro crossed with a jazz club. The menu is quiet and the tree-lined back patio is romantic. The music is standard French fare, with guitars, accordions, crooning at the bar and steak au poivre, grilled tuna, lamb, pork tenderloin, rabbit, duck, coq au vin, monofilis and more. Although some vintages date back to 1986, Brueghen says it's served Saturdays and Sundays. Open daily.

Bedouin Tent

405 Atlantic Ave. at Bond Street, (718) 852-5555. (Cash only) Entrées: \$3-\$10. Despite its name change, this family-owned home-style restaurant has been on Atlantic Avenue for the past 13 years. (Before Bedouin Tent, the Demis family ran their eatery as "Moustache.") The Bedouin Tent was named the "Restaurant of the Year Award" by former Borough President Howard Golden. Bedouin Tent is known to provide for their appealing food and friendly prices.

Signature dishes include lambajin, a Middle Eastern lamb pizza, and the harira, a Moroccan soup served with yogurt and honey. Garden seats are open daily. Open daily.

Brawta Caribbean Cuisine

547 Atlantic Ave. at Hoyt Street, (718) 855-5515; www.brawta.com. In Park Slope at 447 Seventh Ave. at 15th Street, (718) 288-4680. (AmEx, DC, Disc, MC, Visa) Entrées: \$10-\$18.

This small West Indian restaurant offers flavorful dishes in huge portions. Try the spicy curried coconut shrimp. Brawta is BYOB, so don't forget about those rum punches. The menu also lists fruit punch or pina colada, a sweet combination of ginger and pineapple. Outdoor seating is available in the back. The Park Slope outpost is currently open daily.

Brooklyn Grill

320 Atlantic Ave. at Hoyt Street, (718) 797-3324. (AmEx, MC, Visa) Entrées: \$10-\$18.

It's a bit early in the year to recommend a place for its patio, but that's just one of the many reasons checked out this Boerum Hill favorite. Chef Chris Shatto never fails to impress diners with his braised lamb shanks with garlic polenta and rosemary jus, braised pork medallions with saffron risotto served in a tomato, shallot and saffron broth. There's a small, but highly praised wine list. Their baked and desserts — pumpkin cream brûlée — should not be missed. Open daily.

Jubb's Delicateria

Below Tropic Restaurant, 155 Atlantic Ave. at 320 Atlantic Ave., (718) 961-3810; www.jubb'sdelicateria.com. Entrées: \$10-\$18.

Opening soon, this "lifelong restaurant" will offer a menu of raw, vegetable food and fusion cooking. Located between the Tropic Restaurant owner Mohamed Jubb and David Jubb, the new eatery will open in the space formerly occupied by the Tropic, with hallways painted with vibrant murals and floors and walls inlaid with wood enhancing the space. The eatery will be located across from the Jubb's Cell Rejuvenation Clinic in the East Village, and maintains that its lifefood restaurant offers "uncooked food prepared in a way that retains its life force."

Meson Flamenco

135 Atlantic Ave. at Henry Street, (718) 625-1777. (AmEx, DC, Disc, MC, Visa) Entrées: \$10-\$18.

Owner Pepe Capito opened this pan-Spanish restaurant a decade ago with chef Paco Mateo. Meson Flamenco serves southern Spanish food, eaten at tables set up as traditional Castilian delicacies such as gazpacho, a kind of blue cheese, Flamenco dance and guitar per-

* = Full review available at



Abbreviation Key: AmEx = American Express, DC = Diner's Club, Disc = Discover Card, MC = MasterCard, Visa = Visa Card



The Brooklyn Papers / Gregory Clegg

Jubb's Delicateria co-owner David Jubb with model/author Carol Alt at the restaurant's preview party in November.

formed Friday and Saturday nights in this intimate restaurant. There are two shows, at 9:30 pm and 11:30 pm.

Moroccan Star

146 Atlantic Ave. at Clinton Street, (718) 643-3042. (AmEx, MC, Visa) Entrées: \$9.95-\$19.95. This North African restaurant with a Moroccan atmosphere is a neighborhood favorite for 35 years. Chef Ali Ben Youssef, top-rated Moroccan French and Middle Eastern cuisine. His motto: "If it's not fresh, we do not serve it." Meat and vegetables are cooked over charcoal grills, skewers, steaks and Moroccan-style fish. Word has spread too; a recent visit overheard guests claiming they drove 50 miles to dine there. Open daily.

Shinjuku Japanese Cuisine

177 Atlantic Ave. at Clinton Street, (AmEx, MC, VI) (718) 935-1300. (AmEx, MC, Visa) Entrées: \$10-\$18.

While the decor is "Bohemian industrial," according to manager Jack Lui, the Shinjuku menu has all of the traditional Japanese favorites. Signature dishes include "Love Boat"; 10 pieces of sushi, 12 slices of sashimi, one maki roll selected by the chef, the Alaskan salmon roll plus miso soup and salad.

Soul Spot

302 Atlantic Ave. at Smith Street, (718) 996-2923. (AmEx, MC, Visa) Entrées: \$9.95-\$12.95.

Banunu Turay and Chef Yaya Cesay opened this Cobble Hill Caribbean-influenced Southern-style soul food spot last June. Cesay, who says he grew up in the Bronx, offers a menu of soulful comfort food, from fried chicken to jambalaya and saffron risotto served in a tomato, shallot and saffron broth. There's a small, but highly praised wine list. Their baked and desserts — pumpkin cream brûlée — should not be missed. Open daily.

Tripoli Restaurant

155 Atlantic Ave. at Clinton Street, (718) 596-5800. (AmEx, Disc, DC, MC, Visa) Entrées: \$7-\$14.95.

This Atlantic Avenue landmark and you'll swear you're skimming the south shores of ancient Lebanon. Maybe that's a stretch, but an expertly run restaurant, tucked behind the spacious interior of this Lebanese eatery, now in its 30th year. Tripoli Restaurant is commendable for its "Sheik al M'ehshi," or sautéed eggplant with lamb, onions and mint and its "Select B'loubieh," or black-eyed peas and celeri with sautéed onions and coriander. Open daily.

Waterfront Ale House

155 Atlantic Ave. at Henry Street, (718) 523-3794; www.waterfrontalehouse.com. (AmEx, MC, VI) (718) 961-3810. (AmEx, MC, Visa) Entrées: \$10-\$18.

Since 1989, the Waterfront Ale House has embraced its pub status, offering 18 beers on tap and 50 to 60 different bottles. But with the help of Michael Schack, the chef, the place has moved well beyond the usual bar fare. There are the obligatory chicken wings and fried calamari, but the menu also includes a variety of salads, soups and black bean chili with tequila-cilantro sour cream or a burger made from Kobe beef. Owner Sam Barbieri is a barbecue master (all meat is barbecued in-house), so don't miss the fabulous barbecue chicken served with sweet potato fries.

The Brooklyn Papers / Gregory Clegg

Hidden gem

Williamsburg's Io restaurant serves up Southern Italian classics off the beaten path

By Tina Barry

The Brooklyn Papers / Gregory Clegg

There are two things, three if I include the waterfall, that you must disregard when considering a trip to Io, a new Southern Italian restaurant in Williamsburg.

The first is its location on Kent Avenue, a stretch of road so desolate that a car sighting wouldn't come as a surprise.

The second (woman pay attention) is the restaurant's bar area, the first room you step into when entering Io. The long bar is lined with guys, in hard hats and work suits, who stared so intently that I wondered if my coat was on backwards.

The third is that waterfall, a design that resembles a collaboration between ILM, Pei and the third-grade class at PS 124. If viewed from the top, the waterfall cascades down a tiered concrete casedown on a aluminum sheet.

The base of the waterfall ends in a stone-covered wishing well of sorts lined with what appears to be a green-and-white kiddy pool.

Once you've paid, "where the hell is the bathroom?" you'll wonder about the placement of the front room's elegants. You'll have a fine dinner in an elegant room with accommodating service. Ruby-colored, hand-rubbed walls hung with Botero knock-offs of pre-Athenian diet couples, big gilt mirrors, and a bar counter with a glamorous view of Manhattan that seems worlds apart from the entrance.

Couples from Queens who, according to chef and co-owner John Mancuso, "grew up in Williamsburg and want to visit the old neighborhood," and a host of people from the area who just want good food will be welcome.

Mancuso, who cooked at the Water Edge, a seafood restaurant in Long Island City before opening Tuscany Restaurant on Long Island, then Io, is a chef who means "it's in" in Italian last June. He serves a menu of dependable Italian dishes, many of them beautifully executed, with a few twists that can make a good but predictable meal exciting.

Mancuso's shrimp cappuccino is a copycat of the one at Cipriani. It's a goliath of filling with a garlicky, anchovy-tomato sauce. The Tuscan salad — a mix of feta, artichoke hearts, crisp asparagus, endive, pignoli nuts and a pungent Gorgonzola — is more if its ingredients hadn't been reduced to a slaw.

My eyelids get heavy the minute I

have soup — and the bisque tasted more of good shellfish stock than cream.

Order a few appetizers and your table will look like a cross-section of Williamsburg residents, most of whom are co-workers from Mancuso's house-made Lobster ravioli was wondrous. The pasta that surrounds a chunky filling of lobster meat with its bits of smoky prosciutto, was spoon-licking delicious yet doesn't overpower the clean, sweetness of the lobster.

Cavatelli, a long, corkscrew pasta, tossed with soft squares of tender eggplant was a pleasing harmony of smoky, melting mozzarella and fresh tomato sauce. The marinara sauce won't disappoint anyone, but I'd leave the flavorless roasted garlic aioli on the

side of the plate. A large mushroom stuffed with spinach and fresh mozzarella and then wrapped in puff pastry is enhanced by an aromatic mushroom demi-glace.

Other starters were a crisp, authentic Caesar salad, with a garlicky, anchovy-tomato dressing. The Tuscan salad — a mix of feta, artichoke hearts, crisp asparagus, endive, pignoli nuts and a pungent Gorgonzola — is more if its ingredients hadn't been reduced to a slaw.

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The Brooklyn Papers / Gregory Clegg

ravioli ravioli, especially lobster ravioli in a pink sauce. On the menu, I've had the Lobster ravioli, and Mancuso's house-made Lobster ravioli was wondrous. The pasta that surrounds a chunky filling of lobster meat with its bits of smoky prosciutto, was spoon-licking delicious yet doesn't overpower the clean, sweetness of the lobster.

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My eyelids get heavy the minute I

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Cavatelli, a long, corkscrew pasta, tossed with soft squares of tender eggplant



Long Faures

Bargemusic presents lengthy Faure works that are among pinnacles of classical music

By Kevin Filipski
for The Brooklyn Papers

Gabriel Faure, featured in several Bargemusic concerts in the coming weeks, is a consistently underrated composer.

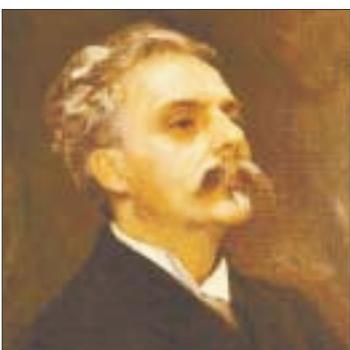
The usual reason trotted out is that Faure (1845-1924) — best known for his many songs and chamber music works — was a "moral" composer because he worked mostly in small forms. (His lone attempt at a symphony was abandoned, and his lone opera, "Penelope," while containing much gorgeous music, isn't sufficient drama enough to hold the stage, even in his native France.)

How to rectify Faure's unfair ranking among great composers? For those of us who consider him one of the preeminent composers of both the 19th and 20th centuries, the answer is simply to constantly bring him to everyone's attention. And there's no place better to start than with three of his very best chamber works, which will be performed at Bargemusic this

month and next in a trio of enticing programs.

The center of Faure's musical output was the piano. Not only were dozens of his wonderful songs composed for voice and piano, but nearly all of his chamber music involved the keyboard. He composed barcaroles, impromptus and nocturnes for solo piano; violin and cello sonatas; a piano trio; two piano quartets and two piano quintets — indeed, only his very last work, his lone String Quartet, was piano-free.

The Faure works scheduled for Bargemusic are among the greatest of his chamber forms: the piano trio, the piano quartet and the violin sonata. Faure's D-major Piano Trio, his lone inclusion into this genre, was composed when he was 77. As usual with Faure, the grace and subtlety with which he balances his instruments and the richness and memorability of melodic ripples from the first movement's lively opening, through the Andantino's slow elegance, to the



Rare programs: Composer Gabriel Faure (1845-1924), painted by John Singer Sargent, will be one of the featured composers in three weekends of concerts at Bargemusic.

final's stately finish — is simply breathtaking.

The Piano Trio will be performed Jan. 15, 16, 24 and Feb. 21 at 7:30 pm and Jan. 25 and Feb. 21 at 8 pm at the Brooklyn Academy of Music at the end of Old Fulton Street (on the East River). Tickets are \$35, \$20 for students. For more information, call (718) 624-2063 or visit www.bargemusic.org.

months, and the entire quartet has a symphonic sweep that puts to bed critical carpings that Faure was hemmed in by smaller forms.

The Aspen Ensemble will perform the quartet Jan. 24 and Jan. 25, along with works by Mozart, Bach and David Schiff.

Faure's first Violin Sonata, in A Major, may be his most popular chamber work. Composed when he was 30 — the earliest Faure work on the Bargemusic program — it has a similarly sunbursting movement running the gamut from vigor to the most wistful delicacy. The opening Allegro is one of Faure's grandest move-

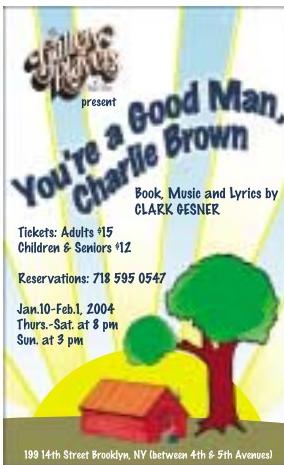
ments, and the entire quartet has a symphonic sweep that puts to bed critical carpings that Faure was hemmed in by smaller forms.

Music of such passion and intensity can only spring from a composer of like temperament, and Faure seemed to pour his very soul into every composition. He always made every note count. In some of these works — two from early in his career, and one in his late stages — is a lesson in the advantages of fastidiousness and brevity.

That said, none of these works is short — the trio clock in at about 30 minutes, the quartet at about 30 and the violin sonata at about 23 — but they all operate under the principle that no note could be subtracted or added without destroying the sublime architecture of the whole. And that was Faure's great achievement: No matter what forms he worked in, his songs, solo piano works, chamber pieces and orchestral works all have a clarity and sense of purpose that brings to mind another, vastly different composer: Mozart. There is no question.

As Faure's music in concert is a rarity — so too — although unfortunately — are new recordings of his music. In addition to Shahan's new disc, there's a Hyperion Records release of what are, to these ears, Faure's most famous works: the D-minor piano quintet (composed in 1906) and the C-minor piano quintet (composed in 1921), performed by the ensemble Domus and violinist Anthony Marwood. Extremely muscular and musically astounding, these recordings are their studio's "late" works with a verve and energy so astonishingly youthful in sound.

At any age, Faure is a master worth hearing.



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Aluminum & Iron Gates

Custom/Porchs

Security Doors

Window Guards/AC Grills

Sidewalks/Doors

Railings, Steps, Staircases & Fire Escapes

Architectural & Structural Steel Works

Ornamental Iron Works

Aluminum & Iron Gates

Custom/Porchs

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Ornamental Iron Works

Aluminum & Iron Gates

Custom/Porchs

Security Doors

Window Guards/AC Grills

Sidewalks/Doors

Railings, Steps, Staircases & Fire Escapes

Architectural & Structural Steel Works

Ornamental Iron Works

Aluminum & Iron Gates

Custom/Porchs

Security Doors

Window Guards/AC Grills

Sidewalks/Doors

Railings, Steps, Stair